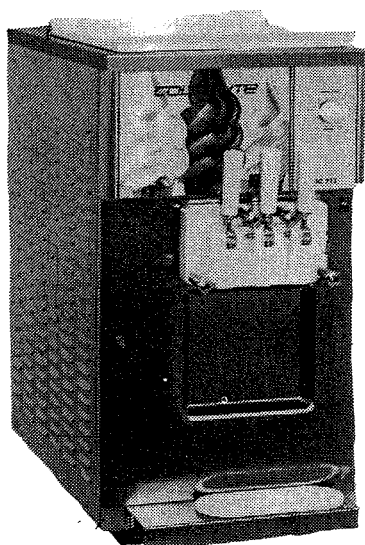
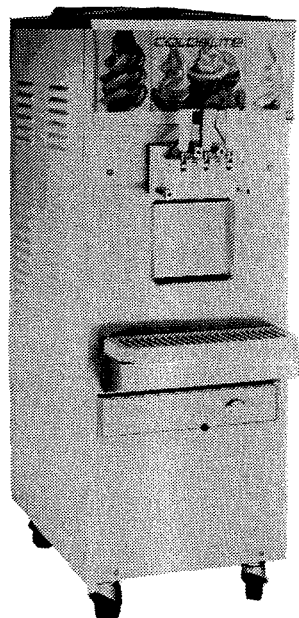


COLDELITE®

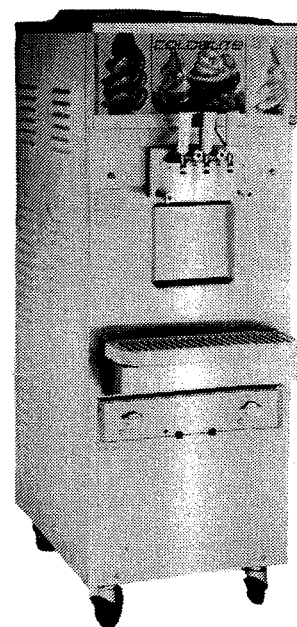
Technology For A Sweeter World



Counter Model UC-113G



Floor Model UF-203G



Floor Model UF-253G

Gravity Soft Serve Freezers

CONDENSED ROUTINE, PERIODIC CLEANING PROCEDURES

COLDELITE CORPORATION OF AMERICA

COLDELITE BLDG. • ROBINSON RD. AT ROUTE 17 SOUTH • LODI, N.J. 07644 • TEL. (201) 843-7400

PART I CLEANING PROCEDURES

Cleaning and sanitizing schedules are governed by your State or local regulatory agencies and must be followed accordingly. A well planned cleaning schedule will eliminate excessive waste of time and product within your organization.

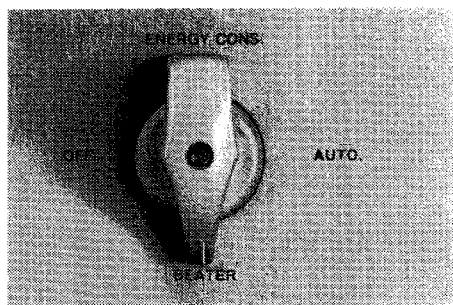
On a designated day(s) of the week, allow the mix in the mix tank to run as low as feasible.

Proceed to clean the machine, as follows:

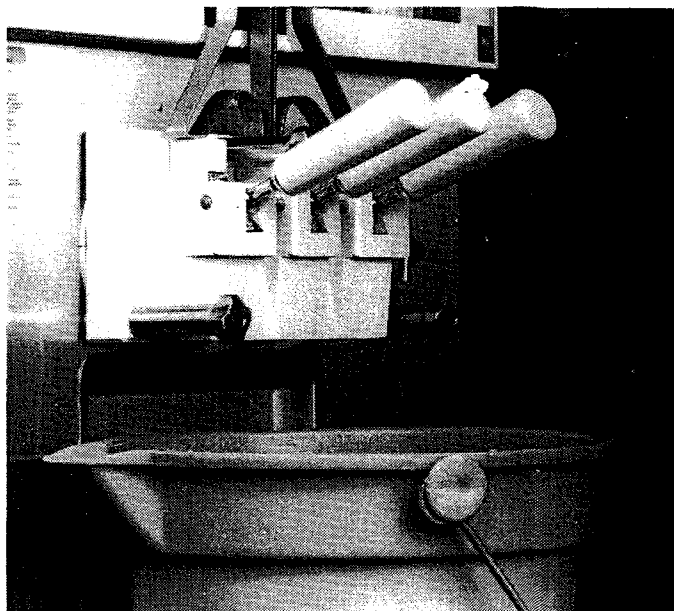
- 1) Remove the Gravity Feed Tubes. Pull the tubes straight up and out.



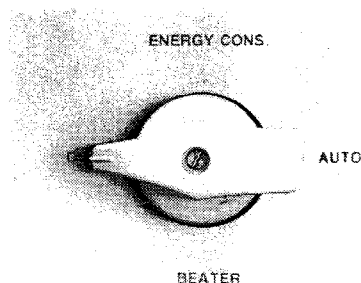
- 2) Turn the Selector Switch to BEATER position and let the machine run for 4 to 5 minutes. This will soften the product in the cylinder and allow the remaining product to be removed more easily.



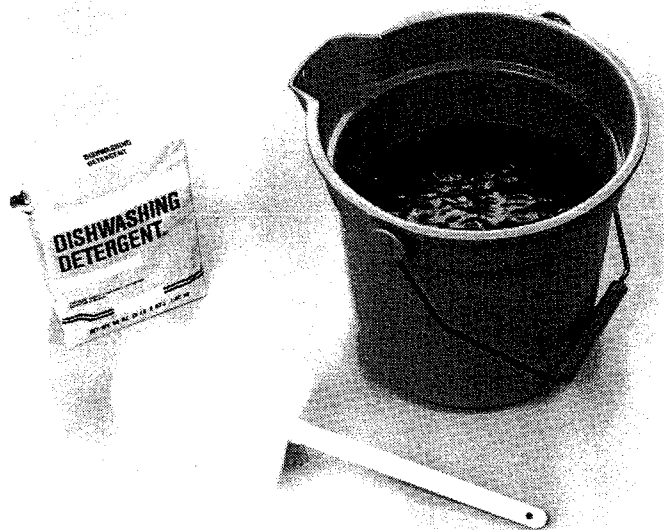
- 3) Place a container or bucket under the spigot head. Slowly pull the handle down and remove remaining product from the cylinder.



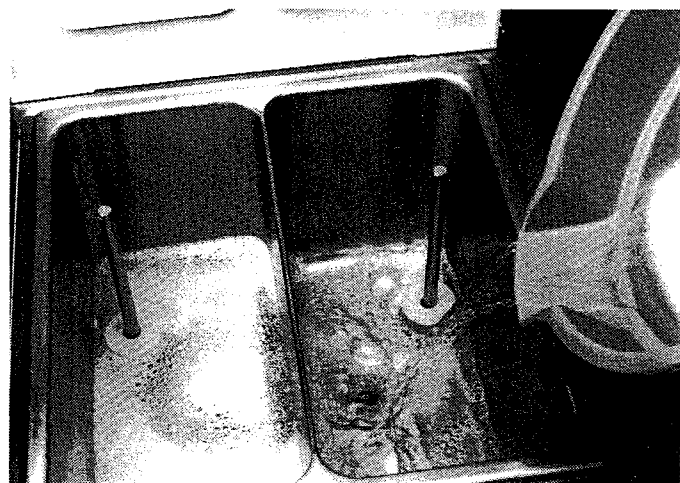
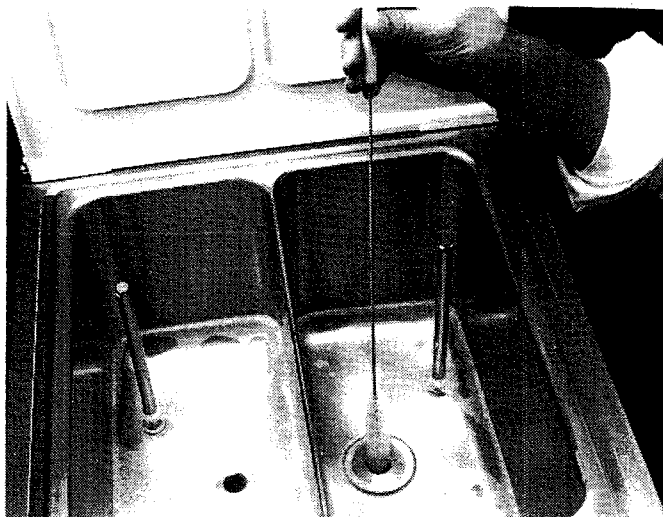
- 4) When the product has stopped flowing, turn the Selector Switch to the OFF position. Close the spigot handle.



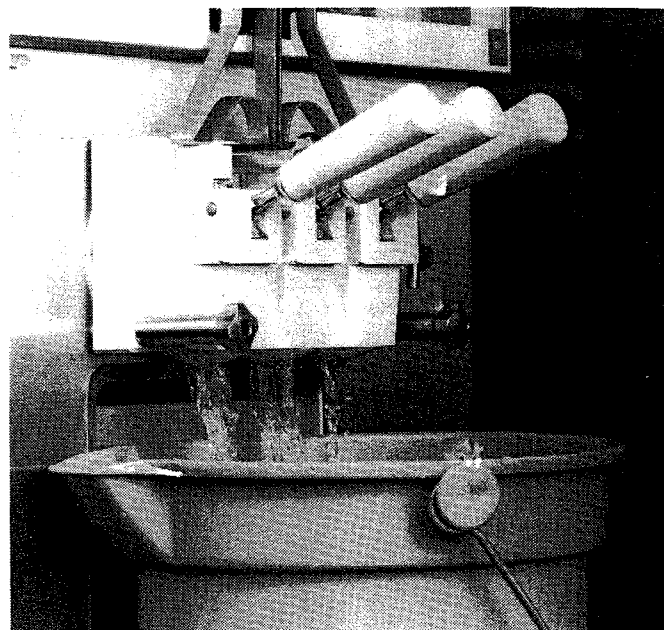
5) Fill hopper(s) and cylinder(s) with cold water (a mild, non-foaming dish washing detergent is recommended).



7) Brush all surface areas, with brushes provided, to remove all mix particles.



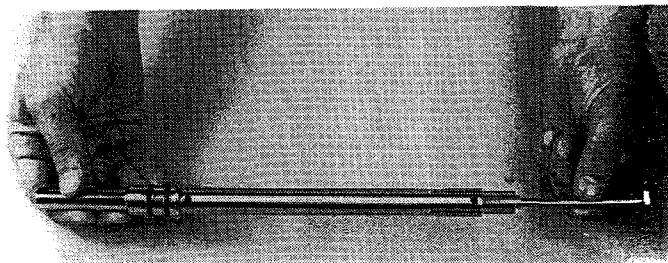
8) Drain Water:



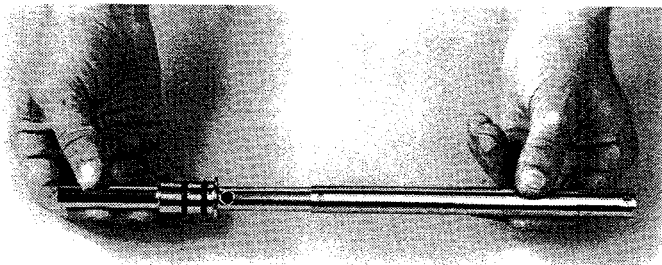
6) Turn Selector Switch to the BEATER position for one minute. Turn Selector Switch to OFF position, drain water by opening the spigot handle. Repeat this process until water is clear.

IMPORTANT: Operate unit only in the BEATER position when cleaning. Do not operate unit for excessive periods in the BEATER position, one minute intervals per rinse is recommended.

9) The Gravity Tubes must now be disassembled. To disassemble, first remove the "SPLASH GUARD" by pulling it out of the tube.



- 10) Next, remove the gravity tube "SLEEVE" by pulling it straight off of the tube.



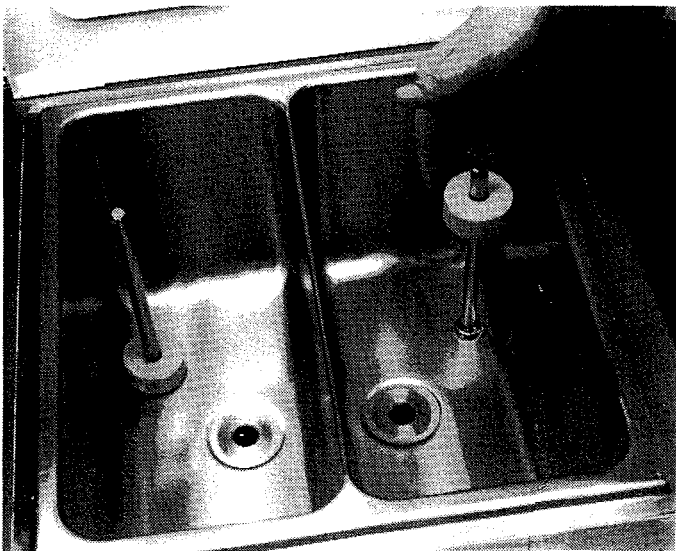
- 11) Finally, remove the o-rings using the O-RING EXTRACTOR included in the "start-up kit".



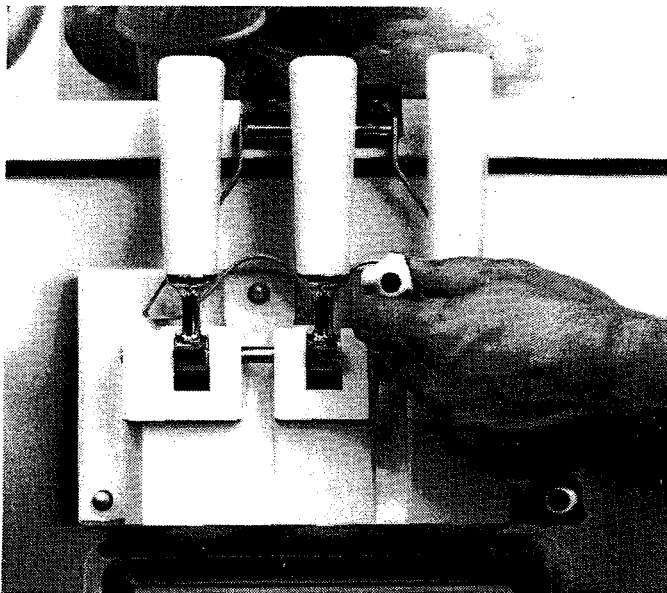
Warning

Never use anything other than the O-RING EXTRACTOR to remove o-rings as damage to the o-ring and/or part can result.

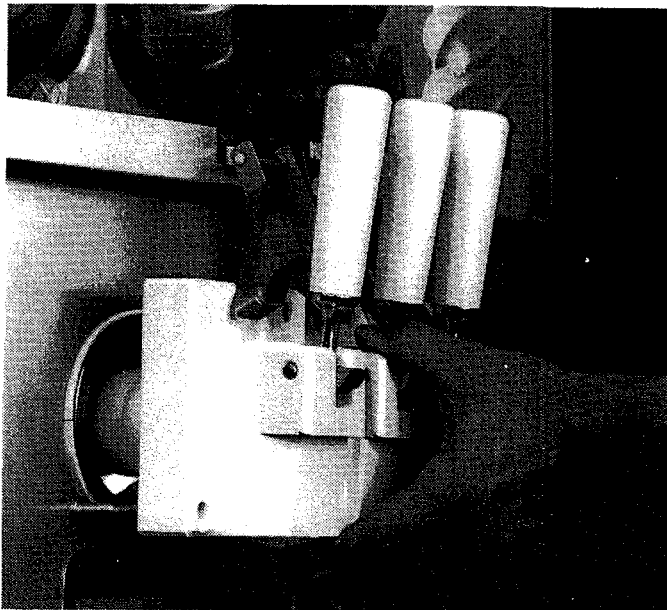
- 12) Remove the two mix level "floats" by lifting them off the stainless steel shaft.



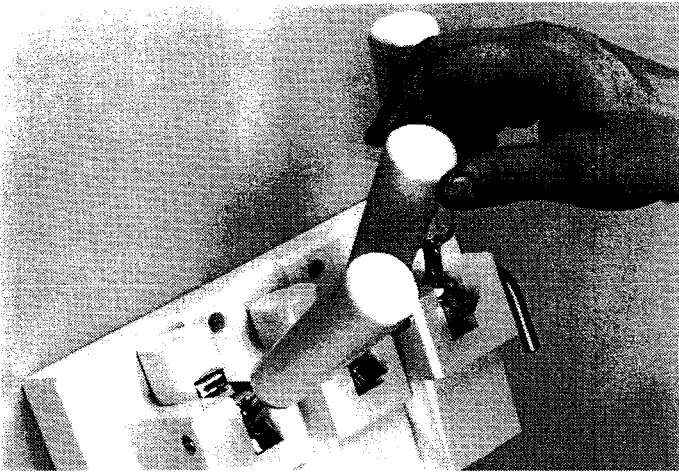
- 13) Loosen and remove the four (4) dispensing head retaining knobs. The knobs are removed by turning in a counter-clockwise direction.



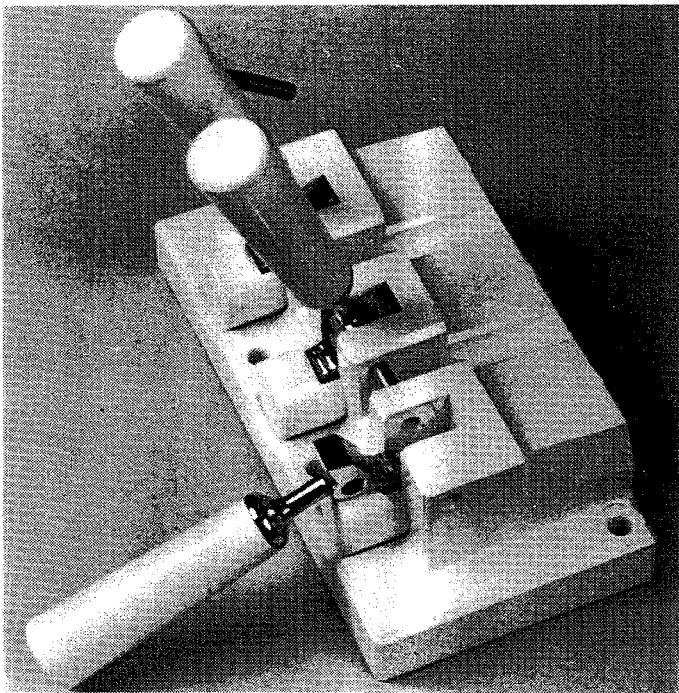
- 14) Remove the dispensing head by pulling it straight towards you and away from the machine.



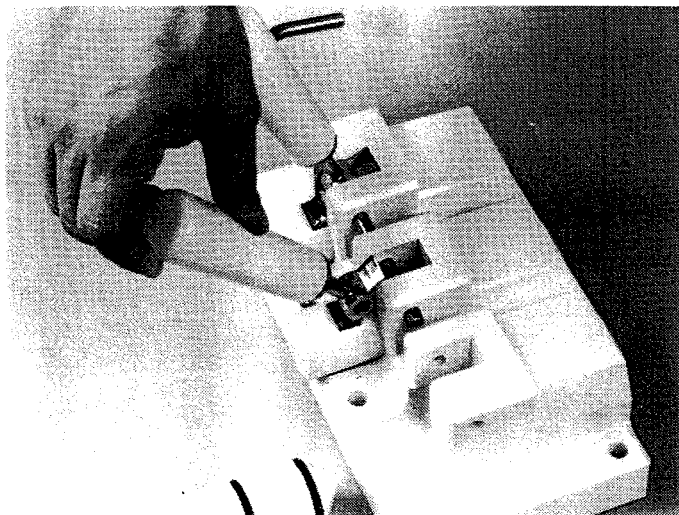
- 15) Disassemble the dispensing head by first opening all the dispense handles.



- 16) Pull the handle retaining rod out far enough to allow the first handle to disengage.



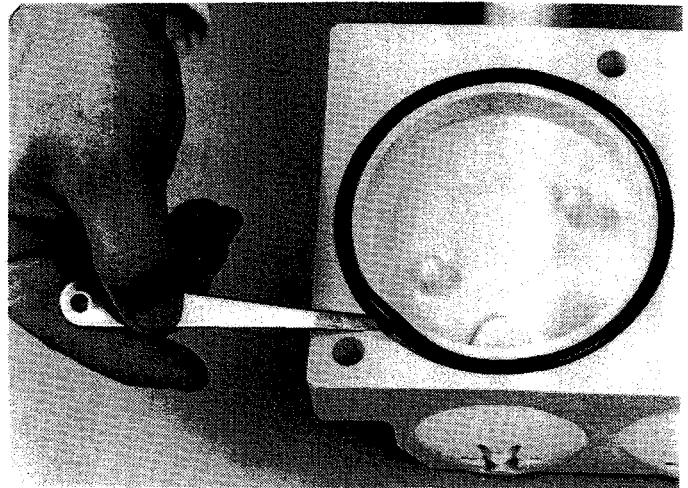
- 17) Return the retaining rod to its original position. Using the rod as a fulcrum, lever the dispense piston out of the dispense head with the handle. Repeat this process for each of the three pistons.



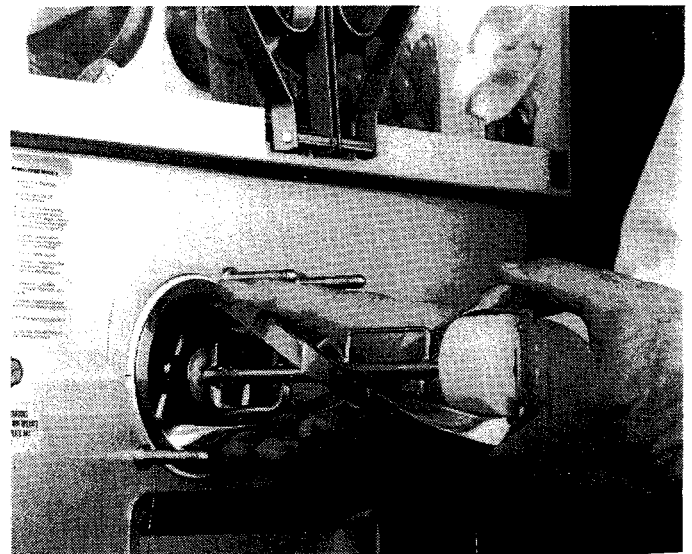
- 18) Using the O-RING EXTRACTOR, remove the piston o-rings. Each piston o-ring groove is notched for easy insertion of the o-ring extractor.



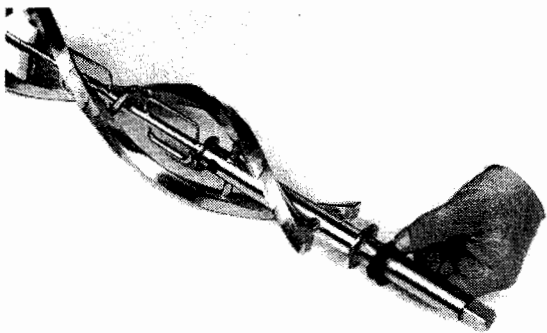
- 19) Turn the dispensing head over and remove the two large o-rings from the back of the head.



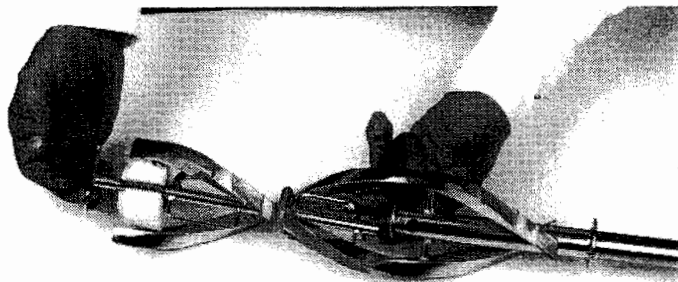
- 20) Remove the beater/augers from the freezer cylinders. Pull the beaters STRAIGHT out towards you. Should they become jammed, DO NOT FORCE. Tap the front of the beater back into the cylinder with the palm of your hand.



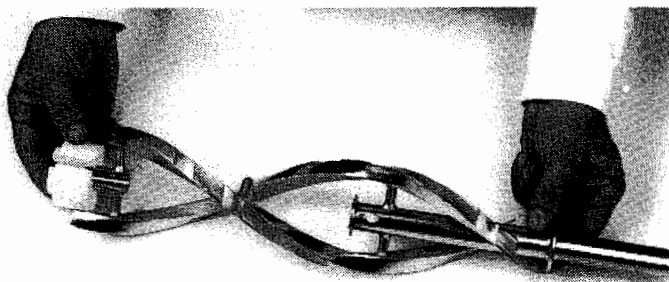
- 21) Disassemble the beater/auger by first removing the rubber beater shaft (lip) seal, simply slide it off the shaft.



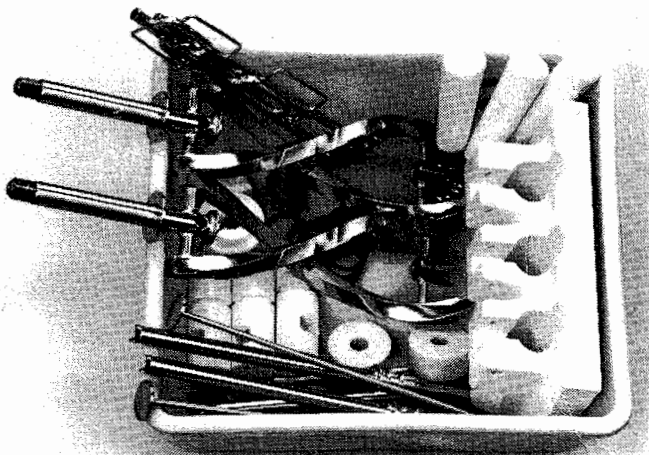
- 22) Continue disassembly by removing the beater IDLER. Pull forward until the grooved portion of the shaft lines up with the opening at the front of the beater/auger. Lift the idler up and out.



- 23) Finally, remove the beater/auger END PUSHER by pulling straight and away from the beater.



- 24) The machine is now completely disassembled. The parts should now be washed, rinsed and sanitized.



- 25) Wash all the parts in luke warm water (80° - 85°F) using a mild detergent and the cleaning brushes provided in the START-UP KIT.

DO NOT USE HOT WATER ON ANY OF THE PLASTIC PARTS AS DAMAGE TO THE PARTS CAN RESULT.

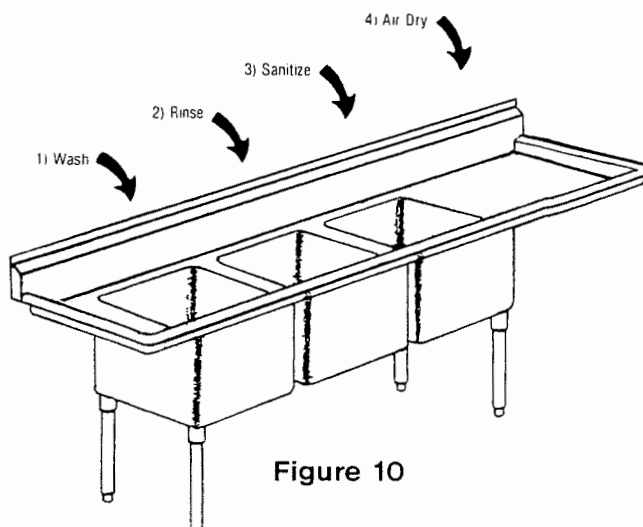
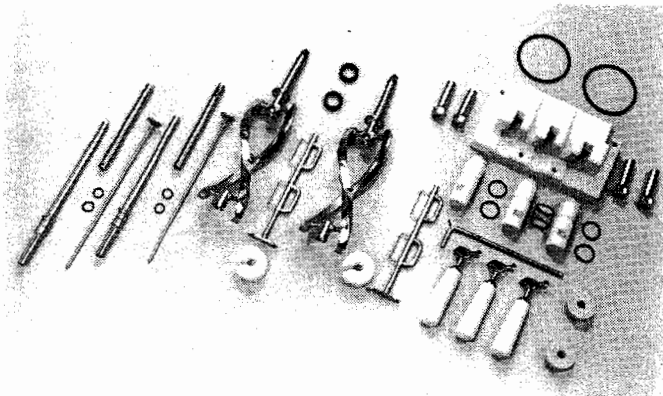


Figure 10

- 26) Rinse the parts in luke warm water (80° - 85 F).

- 27) Place the parts in luke warm, sanitized water for 2 to 5 minutes. Use the sanitizer provided in the START-UP KIT following the manufacturers directions.

- 28) Place the parts on a clean, sanitized counter area and allow to air dry or assemble wet. **DO NOT TOWEL DRY OR RINSE SANITIZED PARTS.**

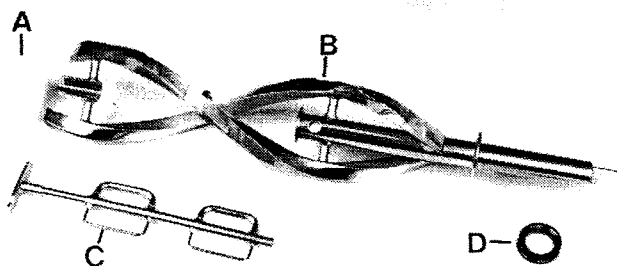


PART II ASSEMBLING THE FREEZER

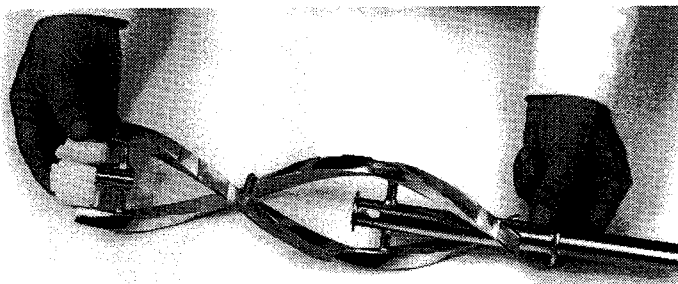
Once the parts have been washed, rinsed and sanitized, the freezer is ready to be re-assembled. Prior to beginning the re-assembly procedure, sanitize your hands by submerging in the sanitizing solution. Begin to re-assemble as follows:

A) Assembling the Beater/Augers

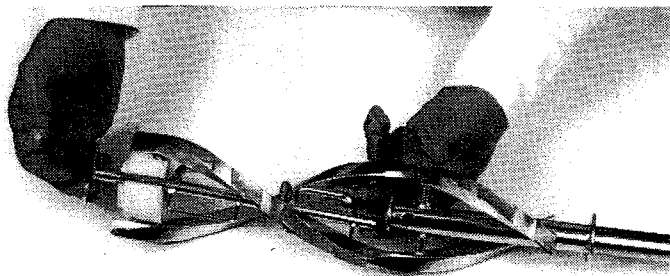
- 1) First, re-assemble the beater/auger assembly. Begin by gathering the four parts needed to complete each assembly: A) plastic "END PUSHER", B) BEATER/AUGER, C) IDLER, D) rubber, beater LIP SEAL.



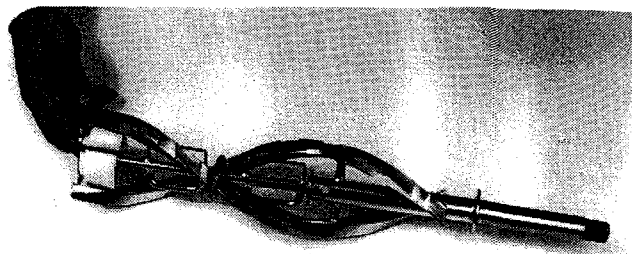
- 2) Aligning the end-pusher slot with the slotted shaft located at the front of the beater/auger, slide the end pusher onto the beater/auger as shown.



- 3) Next, install the idler. Holding the idler in a horizontal position, turn the idler until the fins are in an upright position. Then insert the idler by aligning the thinner portion of the idler shaft with slot in the end-pusher. Guide the idler shaft down into the slot.

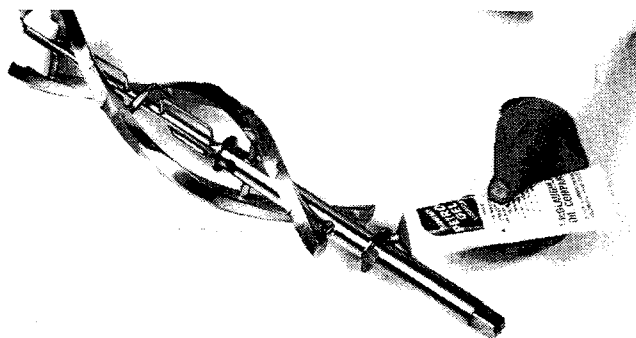


Push the idler back, inserting its shaft into the hole of the beater/auger shaft.

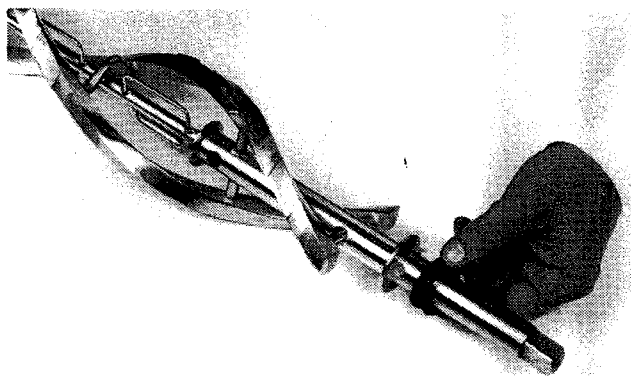


When installed correctly, the idler (when turned) should rotate freely. If the idler does not rotate, it is incorrectly installed and must not be installed into the machine. Repeat the above instructions.

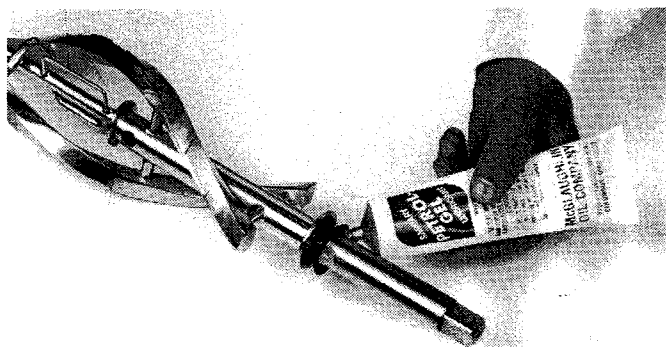
- 4) Next, lubricate and install the beater lip seal by first lubricating the beater/auger shaft with the lubricant included in the START-UP KIT. Place three, 1/4" beads in equal distances around the shaft as shown below.



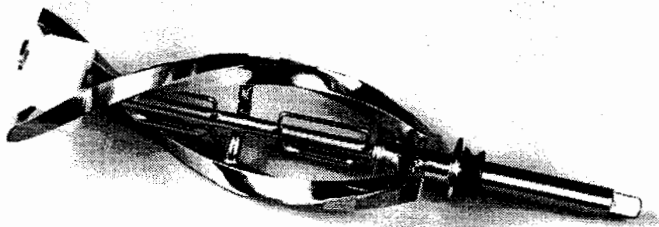
Slide the rubber, beater lip seal onto the shaft.



Lubricate the end of the beater lip seal which is not lubricated by placing three, 1/4" beads in equal distances around the seal surface as shown below.

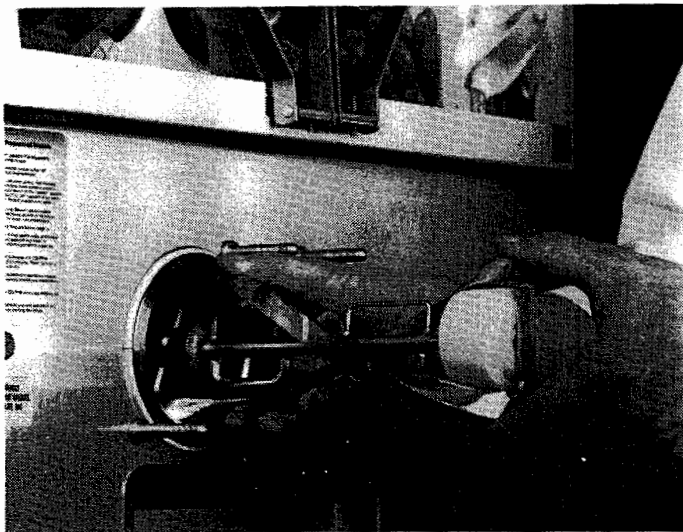


- 5) Repeat the above procedure for the second beater/auger assembly.

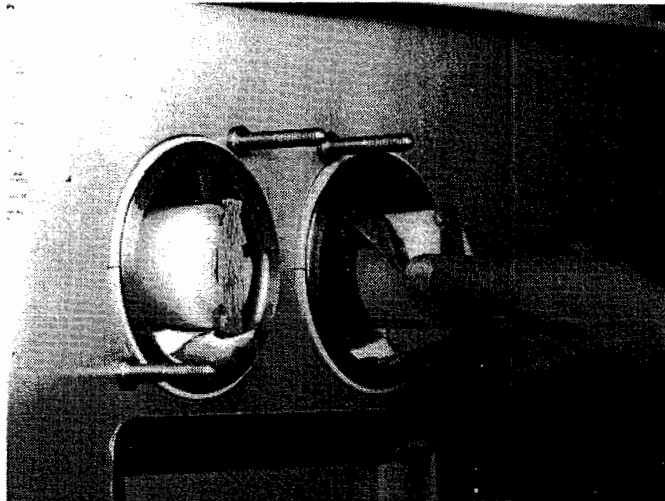


- 6) Finally, insert the beater/auger into the freezer cylinder. Holding the beater/auger horizontally, slide it straight into the cylinder until it can go no further.

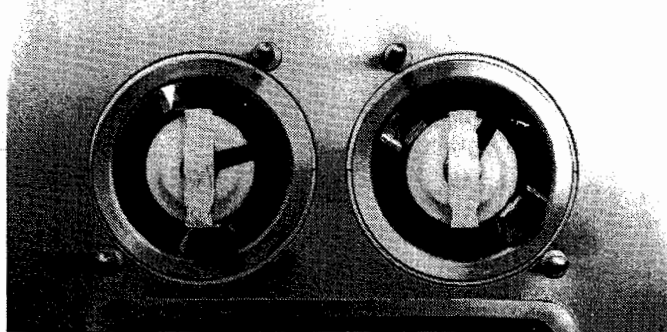
IMPORTANT: Before installing the beater/auger, make certain the beater lip seal is in place and the idler is properly installed.



Rotate the beater/auger until you feel the drive shaft engage and push the beater/auger further back to properly seat.

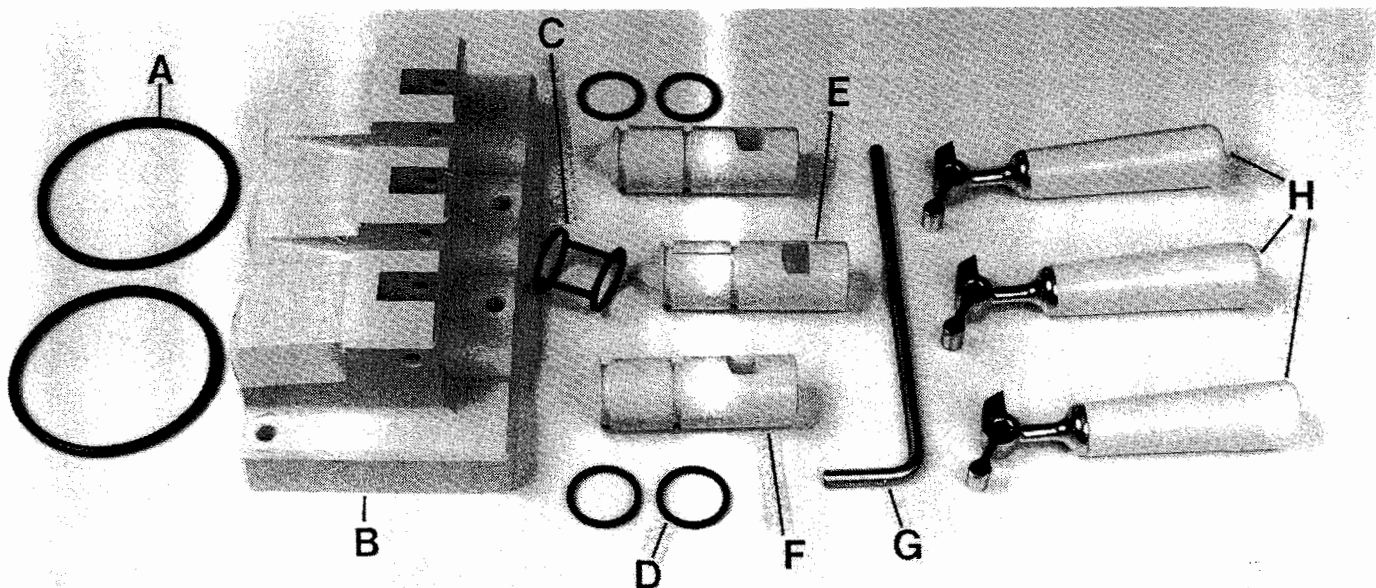


- 7) Insert the second beater/auger. Once installed, make certain the flat portion of the idler is in a vertical position. The idlers should spin freely and are counter weighted to naturally rest in a vertical position.

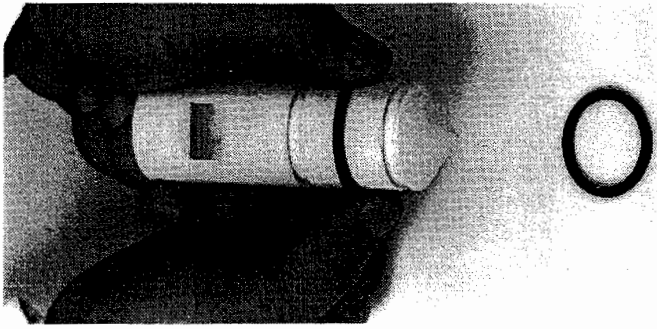


B) Assembling the Dispensing Head

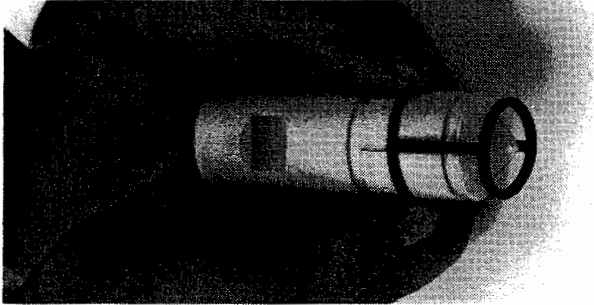
- 1) Begin by gathering all the parts necessary to assemble the dispensing head. These parts include: A) two (2), 4" diameter O-rings, B) the dispensing head/body, C) the center piston O-ring, D) four (4), 1 1/2" diameter end piston O-rings, E) center piston, F) two (2) end pistons, G) handle retaining rod, H) three (3) dispense handles.



- 2) First, remount the end piston O-rings onto the end pistons. Simply roll onto the piston until they drop into the O-ring notches.



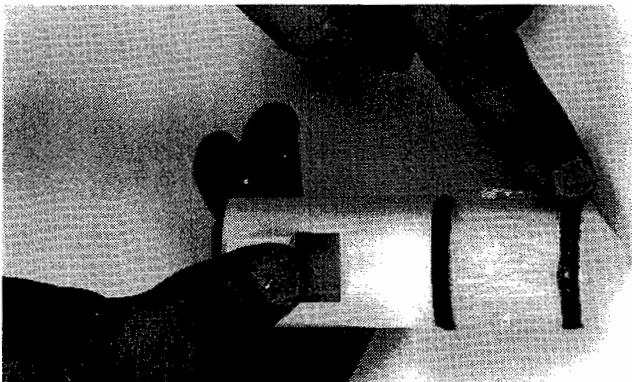
- 3) Remount the center piston O-ring onto the center piston. This O-ring and piston are easily identified as they appear to be two O-rings and O-ring grooves interconnected by two vertical posts.



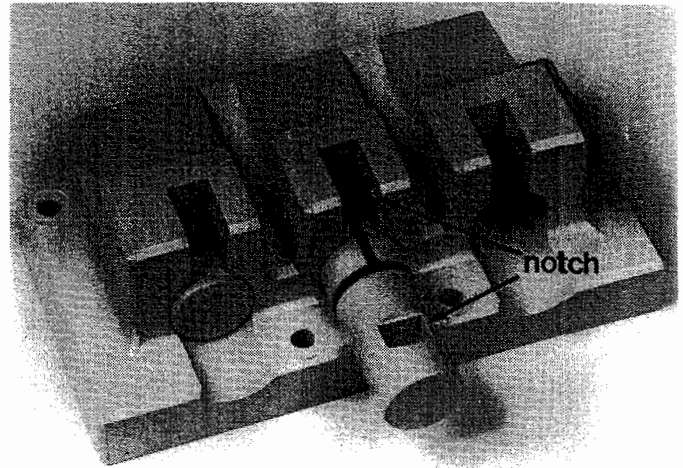
- 4) Once the O-rings have been mounted, liberally lubricate the area between the two O-rings. Place a bead of lubricant around the entire piston as shown.



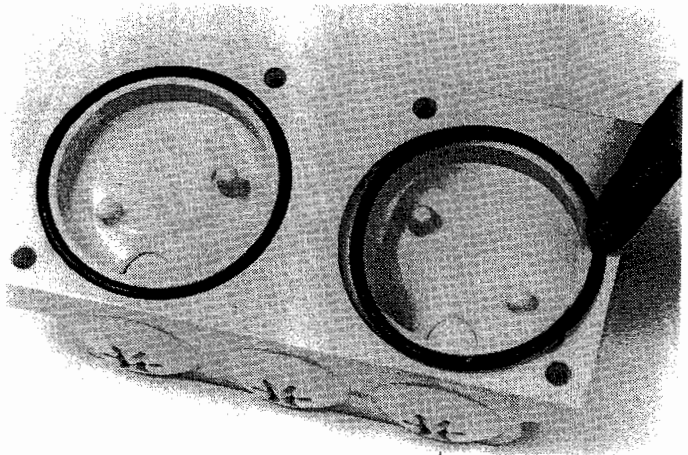
Spread the lubricant on the surface area between the two O-rings and the O-rings as well. This will ensure free movement of the dispense handles once the head is completely assembled.



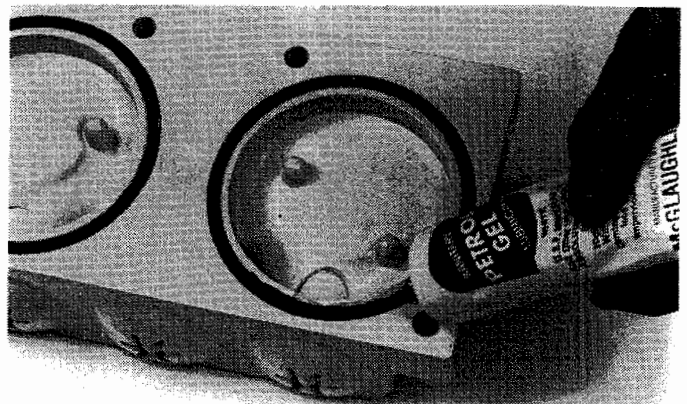
- 5) Insert the two end pistons into the two end chambers of the dispensing head body making certain to align the square notch of the piston with the rectangular notch at the front of the dispense head. Repeat this process with center piston and center chamber.



- 6) Turn the dispense head over and install the two 4" diameter O-rings into O-ring grooves located in the back of the head.



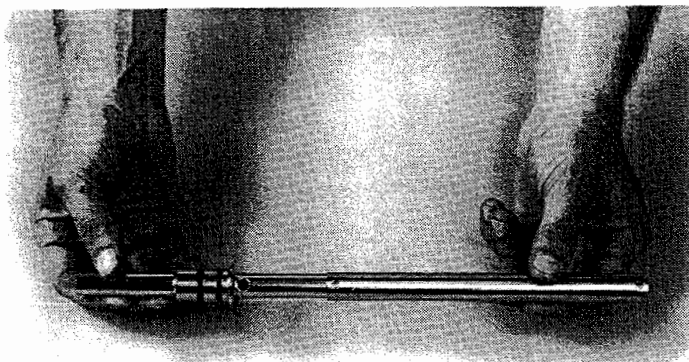
Lightly lubricate the O-rings with the sanitary lubricant.



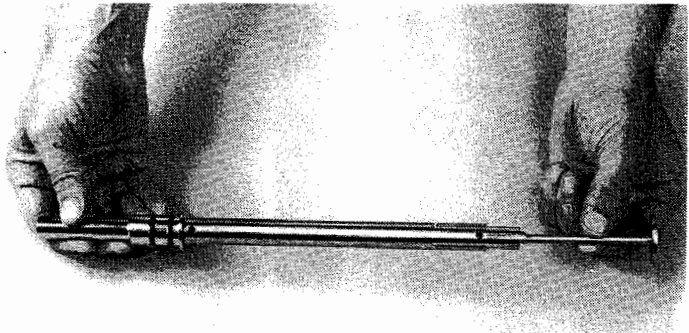
CAUTION: HAZARDOUS
DISPOSAL: HAZARDOUS WASTE
DO NOT REUSE, REUSE, OR
REUSE HAZARDOUS

A black and white photograph of a surgical instrument, likely a dissector or retractor. The instrument consists of two long, thin, parallel metal rods. The top rod is labeled 'A' at its proximal end. The bottom rod is labeled 'D' at its distal end. A small, rectangular component, labeled 'B', is attached to the proximal ends of both rods. A small, circular component, labeled 'C', is attached to the distal end of the bottom rod. The instrument is shown in a slightly curved position.

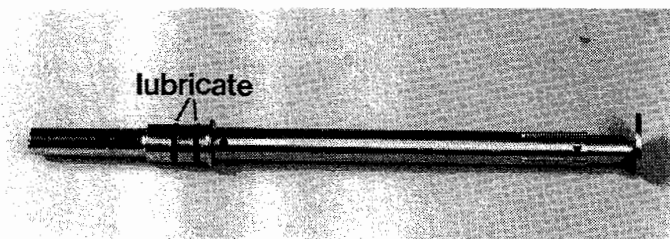
- 3) Slide the sleeve onto the tube. Please note that the slots in the sleeve should be at the top of the tube when installed.



- 4) Slide the splash guard into the tube.



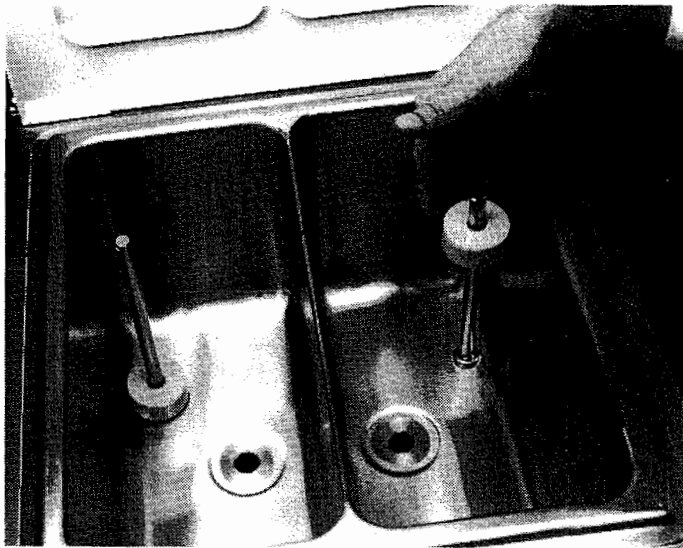
- 5) Lubricate the two O-rings with sanitary lubricant.



- 6) Insert the assembled tubes into the hole at the bottom of the mix tank. Press the tube down until it seats and the flange at the base of the tube rests against the bottom of the mix tank.



- 7) Install the two (2) mix level floats by simply sliding one each onto the stainless steel shaft in the mix tank.



The machine is now completely assembled and ready to be sanitized.

PART III SANITIZING THE FREEZER

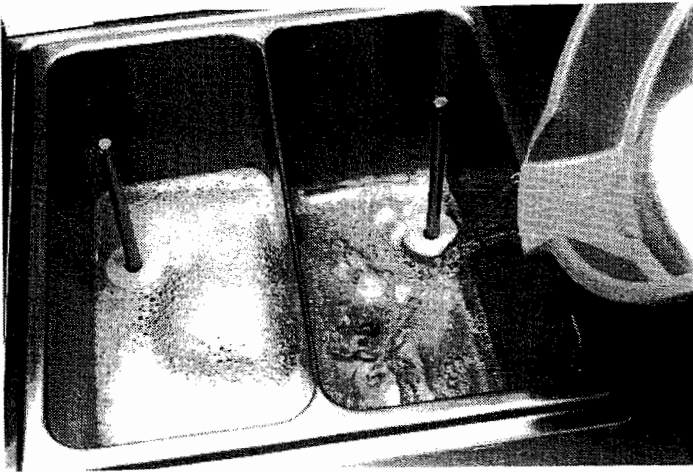
Prior to starting the machine with your soft serve product, the machine must be sanitized. The frequency of cleaning and sanitizing cycles must comply with local health regulations. If uncertain about local regulations, contact your local Board of Health.

Sanitizing the machine is most important. This procedure will retard the growth of bacteria and insure excellent test results on your product when examined by local Health and/or Agriculture Departments.

To begin, you will need a clean pail, sanitizer (sample packets included in the start-up kit), spatula (included in start-up kit), and brush (plastic bristle).

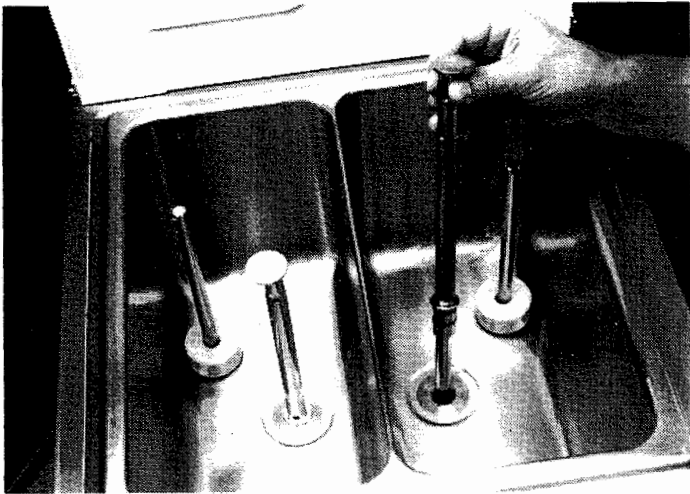


- 1) Mix the sanitizer (2 ounces of Steera Sheen green label or equivalent) into a clean pail containing two gallons of warm water. This solution will make a 200 P.P.M. (parts per million) concentration of chlorine sanitizing solution. Pour the solution into the mix tanks.

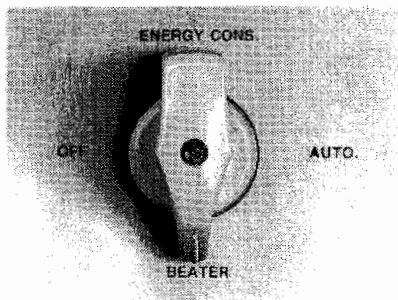


IMPORTANT: Do not exceed the formula recommended by the sanitizer manufacturer as it will not add to its effectiveness.

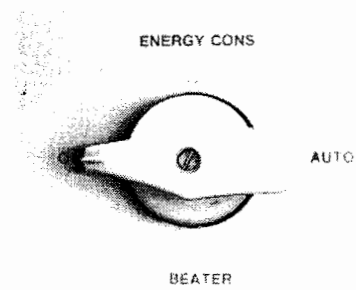
- 2) Pull the gravity feed tubes out of the mix tank holes and lay them down in the tank. This will allow the cylinders to completely fill with the sanitizing solution.



- 3) Turn the selector switch to the "BEATER" position for 30 seconds.



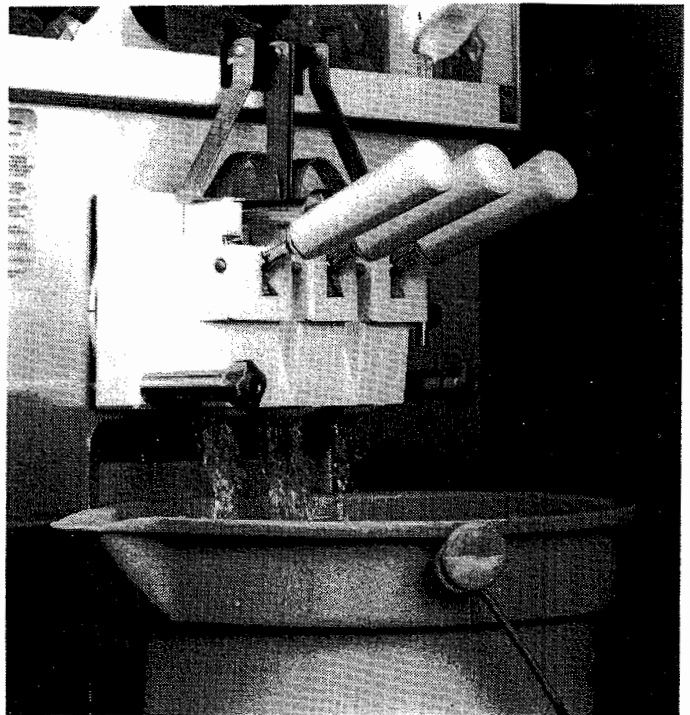
- 4) Turn the selector switch to the "OFF" position.



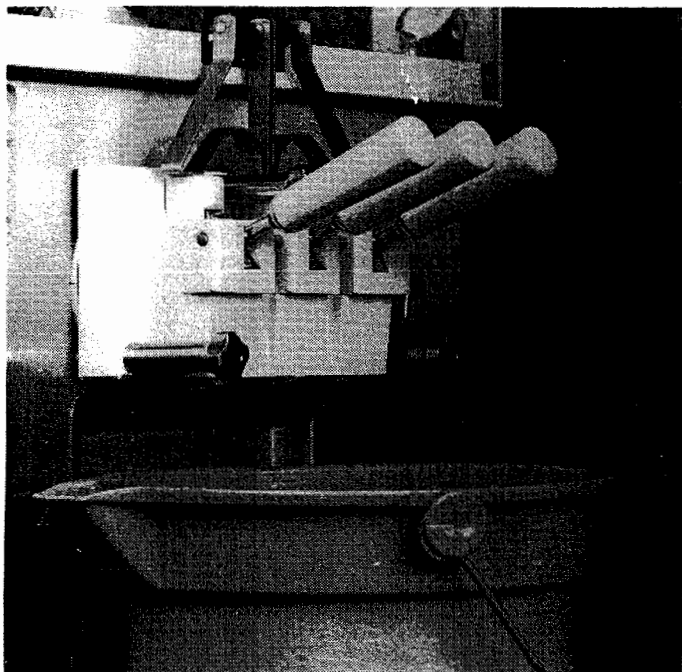
- 5) Using a sanitized soft bristle brush, brush the sides of the mix tank, and all other product contact areas. Allow the sanitizing solution to remain in contact with all product contact areas for three to five minutes.



- 6) Place the clean, sanitized pail under the dispensing head and open the handles by pulling them in a downward direction.



- 7) Allow the sanitizer to completely drain. Close handles.



HELPFUL SUGGESTION: When the sanitizer stops flowing, leave the handles open and turn the selector switch to the "BEATER" position for two to three seconds to help remove the last of the sanitizer.

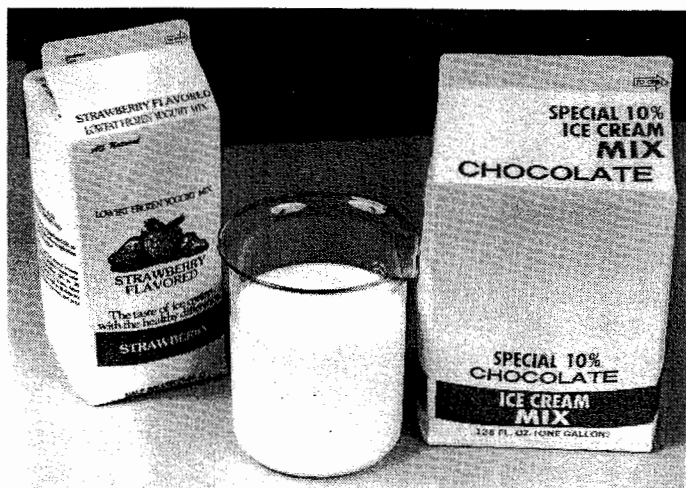
CAUTION: We recommend the beater/auger be turned as little as possible during the washing and sanitizing operations. Excessive use will cause premature wear to the beater/auger and cylinders.

PART IV STARTING THE FREEZER

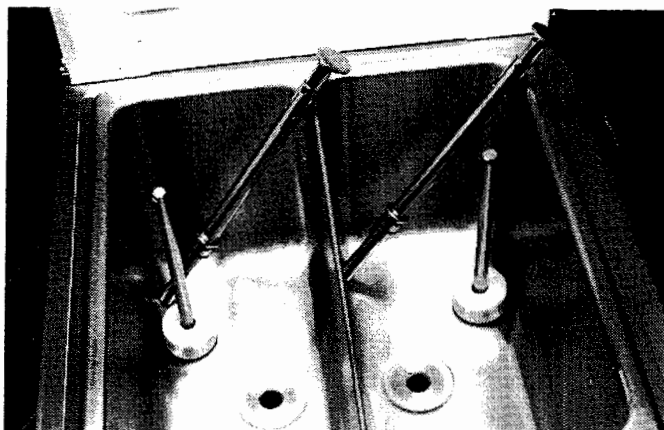
Only after the machine has been thoroughly cleaned and sanitized is the unit ready for production.

Start the machine as follows:

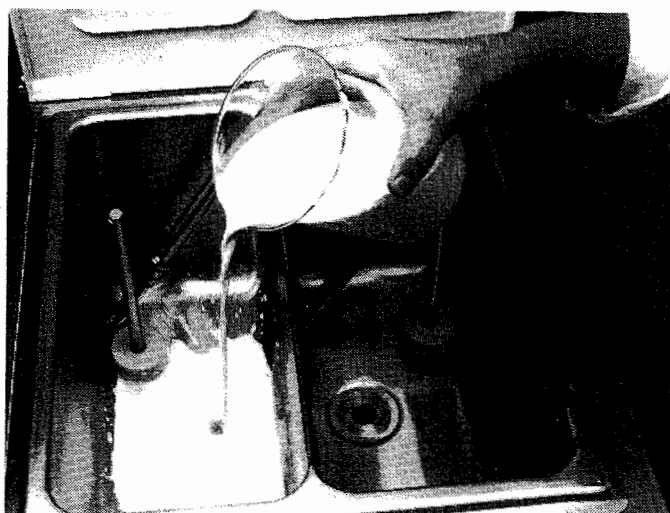
- 1) Pour 1½ pints of liquid mix (soft serve ice cream, ice milk, frozen yogurt, dietary or non-dairy mix) into a clean, sanitized measuring container.



- 2) Rest the gravity feed tubes upright against the side of mix tank as shown.

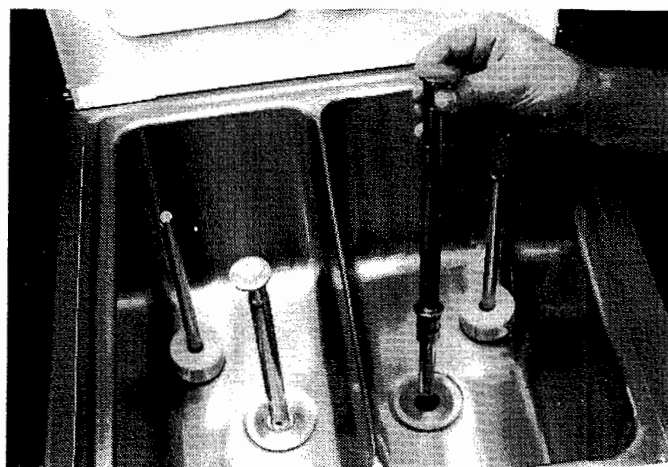


- 3) Pour 1½ pints of mix into each mix tank. Allow the mix to drain into the freezer cylinders. This will properly "prime" each cylinder.



SUGGESTION: When initially pouring mix into the tank, it is recommended the dispense handles be opened to allow any residual sanitizer to be "chased" out by the mix entering the cylinders. Place a cup under the dispense head to catch any residual sanitizer, 2 - 3 oz. is sufficient to purge the sanitizer out.

- 4) Once the pre-measured 1½ pints of mix has completely drained into the freezing cylinders, insert the gravity feed tubes into the holes at the bottom of the mix tank. Make certain the hole at the top of sleeve and tube are facing toward the front of the machine and are visible.



- 5) Turn the adjustment sleeve of the gravity until the medium sized hole for moderate production is aligned with the hole in the gravity feed tube.

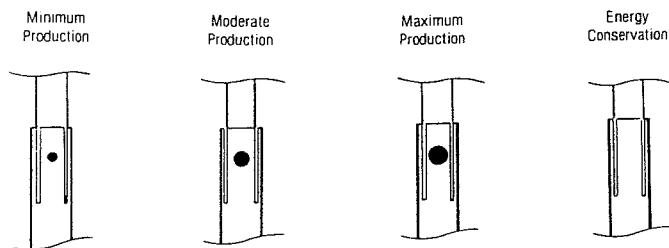


Figure 12
Gravity Feed Tube Adjustment Settings

- 6) Fill the tanks with mix. Total capacity is two (2) gallons each. Never fill the tanks higher than the bottom of the slots in the gravity feed tube sleeve.

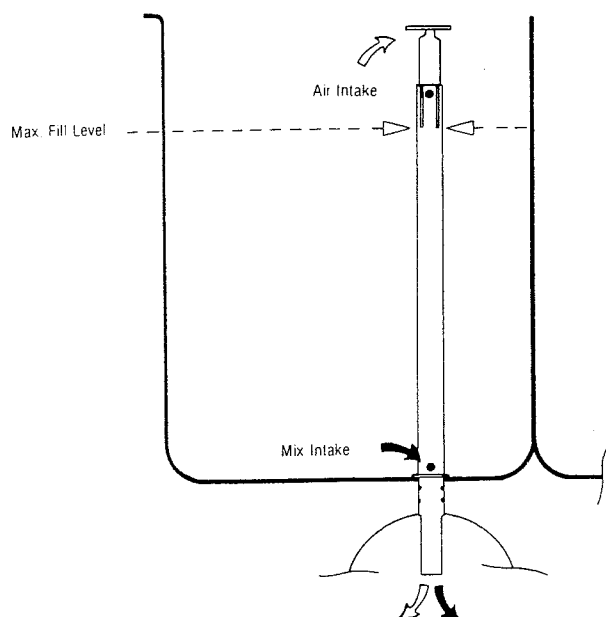
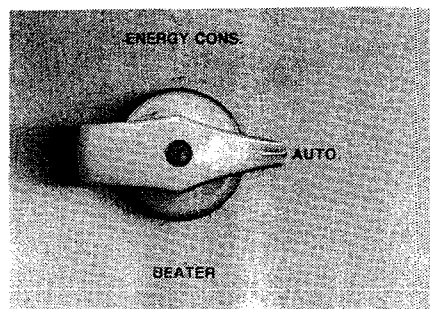


Figure 11

- 7) Turn the selector switch to the "AUTO" position.

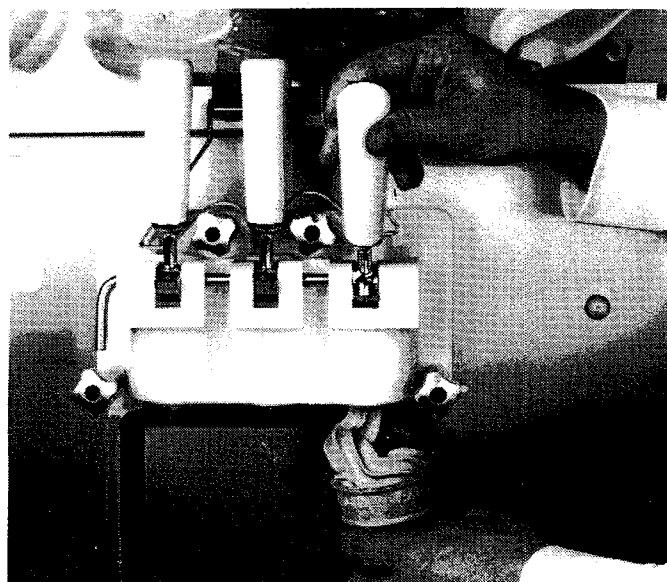


- 8) Initial freeze-down of the product will take 7-10 minutes dependent on the type of product being frozen.

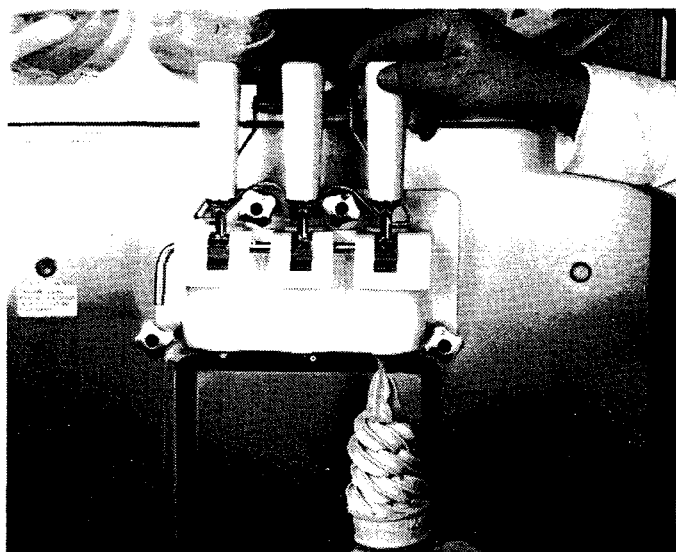
PART V **OPERATING THE FREEZER**

The machine will automatically shut-off when the product has been frozen to the pre-set "consistency". After the 7-10 minute initial freeze-down period, you will hear the beater/auger drive motor shut down indicating the product is ready to be served. The compressor will continue to run for a short period as the machine automatically directs refrigeration to the mix tanks immediately after the freeze-down cycle.

To serve, simply place a cup, container or cone under the dispensing spout and slowly pull the dispensing handle down. As the product begins to flow, move the cup or cone in a circular fashion to create a tapering tower.



When the portion is the size you want, close the handle and pull the cup or cone straight down to add a peak.



Typical portion sizes are: SMALL = 3 OUNCE SERVING
MEDIUM = 5 OUNCE SERVING
LARGE = 7 OUNCE SERVING

Gravity Feed Valve - How to Operate and Make Adjustments

The Gravity Feed Valve consists of two tubes, one sliding inside the other, and a plunger/splash guard.

The inner tube blends the flow of air and mix into the freezing cylinder. Air enters through the top of the tube and the mix through a round hole at the base. See illustration below.

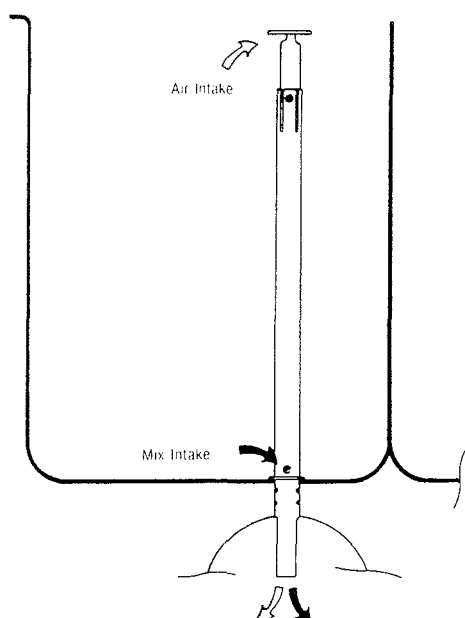


Figure 11

The outer tube is actually a valve. Rotating it from hole to hole on the outer tube varies the size of the hole and the amount of mix that flows into the freezing cylinder. The size of the air inlet, at the top of the tube, does not change so the amount of air that enters the freezing cylinder is constant.

You can vary the overrun (yield) by letting more or less mix enter the freezing cylinder by manually regulating the valve. You must align the mix inlet holes on both the inner and outer tubes or no mix will enter the cylinder. You can see this hole at the top of both tubes. See illustration below.

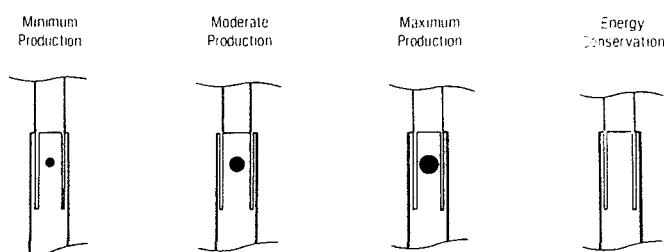


Figure 12
Gravity Feed Tube Adjustment Settings

The plunger/splash guard keeps the mix from splashing on the mix tank cover and serves as a device to eliminate potential clogging inside the tubes.

You may find it necessary to adjust the position of the outer tube in order to regulate the amount of mix entering the freezing cylinder after start-up. Actually, sales conditions will dictate the proper adjustment.

If more production is required, increase the opening by rotating the outer tube to a larger hole, and conversely when business is slow, rotate to a smaller hole on the outer tube, reducing the opening. Naturally, when the mix runs low in the mix tank, you will open the slot more and eventually take the feed tube out completely to use the last of mix in the mix tank.

Energy Conservation

During long idle periods, it is recommended the outer sleeve of the gravity feed tube be rotated to the position which closes the mix intake hole completely.

IMPORTANT: Remember to rotate the outer tube to the appropriate opening before switching to the AUTO mode.

For further Operational or Technical Data, please refer to the "Operation and Service Manual" or contact your authorized Coldelite Distributor or Service Agency.

All technical data, pictures and drawings contained in this leaflet are not binding on the manufacturer; nor can the manufacturer be held liable for any modification of the machine in part or completely.

